



County of Kings - Department of Public Health

Environmental Health Services Division

330 Campus Drive Hanford, CA 93230

Phone - 559-584-1411 Fax - 559-584-6040

Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SUBWAY	BUSINESS PHONE: (559) 585-0416	RECORD ID#: PR0007155	DATE: January 27, 2022
FACILITY SITE ADDRESS: 186 N 12TH AVE 103	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: INDERJEET SINGH	CERTIFIED FOOD MANAGER: INDERJEET SANDHU	EXP DATE: 7/19/2021	INSPECTOR: Yatee Patel - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: None Noted

General Comments:

All cold holding units were below 14F.

The hand washing station that was non functional in the last inspection is now operational and in use.

All hot foods are monitored regularly. None were available to take temperatures.

Please note, your food manager certification is expired. Please send our department the current copy.

Over all food facility was in good condition.

RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Received By:

Yatee Patel - REHS

Agency Representative

NOTE: This report must be made available to the public on request



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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: SUBWAY	BUSINESS PHONE: (559) 585-0416	RECORD ID#: PR0007155	DATE: February 11, 2021
FACILITY SITE ADDRESS: 186 N 12TH AVE 103	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: INDERJEET SINGH	CERTIFIED FOOD MANAGER: INDERJEET SANDHU	EXP DATE: 7/19/2021	INSPECTOR: Yatee Patel - REHS

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: IMPROPER MAINTENANCE OF HANDWASH FACILITIES [HSC 113953 - 113593.2]

Description/Corrective Action: The hand washing station in the prep area is not functional. Currently, the employees use the 3 compartment sink as a hand washing station or the hand washing station in the front. Please be sure to fix the non-functional hand washing station asap.

General Comments:


All cold and hot holding foods were at or below 41F and hot foods (soups) above 135F.

The three compartment sink has chlorine as sanitizer. None was measured during today's inspection since it was not in use.

Over all the food facility was in good condition. Walk-in observed organized.

Thank you

RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/>
	Reinspection Date (on or after): <u> N/A </u> <input type="checkbox"/> Potential Food Safety All Star:



 Received By:

Yatee Patel - REHS

 Agency Representative

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OFFICIAL INSPECTION REPORT

FACILITY NAME: SUBWAY	BUSINESS PHONE: (559) 585-0416	RECORD ID#: PR0007155	DATE: March 25, 2020
FACILITY SITE ADDRESS: 186 N 12TH AVE	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: PUBLIC INFORMATION/EDUCATIOI
OWNER NAME: INDERJEET SINGH	Program Description: 1107 - KINGS DPH COVID-19	EXP DATE: 7/19/2021	INSPECTOR: Yatee Patel - REHS

The items (if any) listed below identify the Health Code violation(s) that must be corrected. Thank you for your cooperation.
 One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: None Noted

General Comments:

The facility has made their dinning completely inaccessible to customers and is encouraging customers to call-in their orders to minimize their wait.

At this time all food sales are for DELIVERY or TAKE-OUT/PICK-UP ONLY!!

The staff is aware of social distancing by requesting that customers keep apart a minimum of six feet from each other and staff. Only allow entry to customers that can safely keep the same distance between them while they wait or encourage them to wait in their cars.

Staff is practicing safe food handling procedures to protect food from contamination, monitor hot & cold holding temperatures, and WASH HANDS.

Staff uses sanitizing solution (chlorine 100ppm or QAC 200ppm) for wiping down all counters and work surfaces to reduce the risk of contamination. All work surfaces should be cleaned and sanitized frequently to prevent contamination.

Under no circumstances are employees who feel sick or are sick with respiratory (i.e. fever, coughing or sneezing) or gastrointestinal (i.e. vomiting or diarrhea) symptoms are allowed to work in the facility.

An investigation was conducted today to review and verify the above food and employee safety practices are being followed. The report will be emailed to the owner/operator. Please contact our Department for further questions.

Reinspection Required: Yes: No: **Reinspection Date (on or after):** Not Specified

Yatee Patel - REHS

 Environmental Health Specialist

Received By: _____